Food Preservation Classes

Basic Pressure Canning

Thursday, May 9, 2013, 6-8 p.m. 31234

Saturday, May 11, 2013, 9-11 a.m. 31235

This is a hands-on class for first timers or those who are afraid of using the pressure canner.

Boiling Water Bath Canning

Thursday, May 23, 2013, 6-8 p.m. 31236

Saturday, May 25, 2013, 9-11 a.m. 31237

This is a hands-on class for people who want an update or have never used canning equipment in the past. Learn how to can tomatoes and other high acid foods.
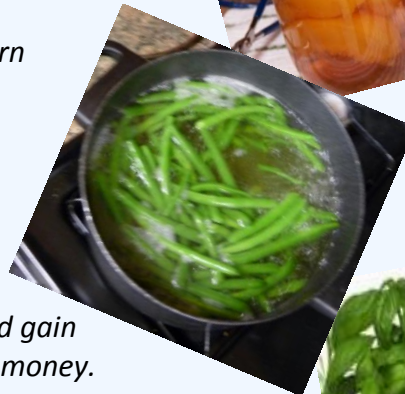
Freezing Foods

Thursday, June 6, 2013, 6-8 p.m. 31243

Saturday, June 8, 2013, 9-11 a.m. 31244

Learn how to freeze fresh foods, combination dishes and gain freezing hints. Proper freezing techniques can save you money.

Drying Foods

Thursday, June 20, 2013, 6-8 p.m. 31245

Saturday, June 22, 2013, 9-11 a.m. 31246

Learn how to save money by dehydrating your own herbs and making your kids' snacks.

PRE-REGISTRATION AND PRE-PAYMENT REQUIRED

All classes will be held at Seminole County Extension Services kitchen (address below).
Class size is limited. Registration form is available on website or register in person to reserve space.
Each class is $10 cash or check payable to Seminole County.
http://www.seminolecountyfl.gov/extensionservices/adults/FamilyandConsumerSciences.aspx